

TABLE TOP INDUCTION DEEP FRYER

AMBIDF-1

TABLE TOP INDUCTION FRYER SINGLE TANK

AMBIDF-2

TABLE TOP INDUCTION FRYER DOUBLE TANK











Large capacity tank, rounded inside corners for easy cleaning, and V-shaped bottom for an optimal cold zone to reduce food taste transfer and provide longer-lasting clean oil



Tempered glass and a liquid-proof control panel



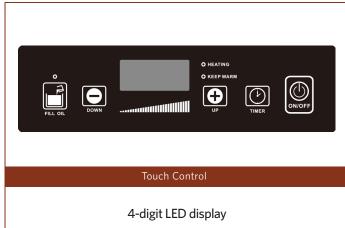
Non-slip feet



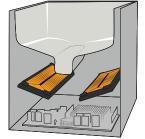
15mm drain valve for rapid oil draining



Stainless steel cover, fryer basket with plastic-coated handle, and fryer screen



Adjustable temperature range from 60-190 °C Timer-controlled automatic shut-off



Copper Coil Induction Heating Element

No heating rod (oil and electricity are separated) Overheat protection Faster heating and optimal heating distribution High thermal efficiency



TECHNICAL DATA	AMBIDF-1	AMBIDF-2
BASIC		
External Dimension WxDxH (mm)	289x496x414	578x496x414
Packing Dimension WxDxH (mm)	350x565x478	638x610x475
Net Weight (Kg)	12.62	24.3
Shipping Weight (Kg)	14.2	26.8
TANK DETAILS		
Tank	1	2
Oil Capacity (L)	8	8+8
Fryer Basket Size WxDxH (mm)	190x230x145	190x230x145
Fryer Basket and Tank Cover Material	Stainless Steel/Plastic Coated Handle	Stainless Steel/Plastic Coated Handle
Fryer Basket	1	2
Temperature Range (°C)	+60~+190	+60~+190
Timer Setting	0-2 hours	0-2 hours
Drain Valve Size (mm)	15	15
Filter	1	2
ELECTRICAL DATA		
Voltage (V)	220-240	220-240
Frequency (Hz)	50/60	50/60
Power (W)	3500	3500+3500
Current	15A/1PH	15A/1PH
Heating Element	Copper Coil	Copper Coil
Plug Requirement	Without plug	Without plug

